



# Round-A-Bout Barbecue Contest By Southern Tier Events Official Rules

## Section A: General Rules

- 1) Rules and Regulations are applied at the discretion and reading of the Contest Official(s). Their decisions and interpretations are final.
- 2) Contest cooks packet rules and regulations take precedence over these Official Contest Rules when and where a conflict may arise.
- 3) All contestants must have at least one representative of their team present at the Cook Teams' Meeting held on the evening prior to the contest.
  - a) Cook teams absent from the meeting accept all responsibility for understanding these rules and any changes to them that may have occurred.
  - b) Turn-in boxes will be distributed to the teams at the meeting. Failure to pick up the turn-in boxes will deem the team ineligible to compete in the event unless prior arrangements have been made with only the Lead Rep.
- 4) Each contest will have an associated cooks packet which will define, at a minimum, the following elements;
  - a) Contest name, date, fees, and TOY eligibility
  - b) Contest categories and associated garnish
  - c) Meat and safety requirements
  - d) Availability of water, electricity, grease/ash/trash disposal
  - e) Turn-in times as well as a full timeline of the contest
- 5) The organizer will assign each team a well-defined area. All teams' equipment must fit inside this area. Sharing of any space OR cooker is not allowed.
- 6) Contestants shall provide all needed equipment and supplies, including an approved ABC fire extinguisher (minimum 5 lb capacity), electricity, water, and ash, grease, and trash disposal except if provided by the contest organizer and specified in the cooks packet. The contest cooks packet may also provide additional safety information, which might include adherence to local Board of Health regulations, as well as fire and electrical codes.
- 7) The minimum age to participate is 14 years old.
  - a) A legal guardian may be required to sign a liability waiver for minors.
- 8) The only approved cooking media are wood, charcoal, or wood pellets. Gas of any kind, or any electrical heating element, may be used only to start the initial fire or to start burn barrels, charcoal chimneys, etc. A gas starter, gas flame, or electrical heating element may not be used in the cooker after the meat has entered the cooker or during the cooking process. Gas bottles must be disconnected from the cooker once the fire

has started and must be removed from the immediate cooking area. A gas flame or electrical heating element may not be used in the cooker during any part of the cooking process.

- 9) Any wood, charcoal, or wood pellet fired cookers, homemade or commercially manufactured, will be allowed to be used in the contest.
  - a) Electric or manual operated rotisseries or rotating shelves are permitted during the cooking process.
  - b) Electric or manual operated wood, charcoal, or wood pellet augers are permitted during the cooking process.
  - c) Electric or manually operated power draft devices are permitted during the cooking process.
  - d) No electric, gas, wood, charcoal or wood pellet fryers are permitted during the cooking process.
    - i) Frying with any form of fat, butter, or any type of oil is prohibited.
  - e) No open fires, ground fires, or ground pits will be allowed.
- 10) Each team will supply all of the equipment necessary for the preparation and cooking of their entry including a cooker, wood, charcoal, or wood pellets.
- 11) No team may share a cooker or grill with any other team.
- 12) All smokers, grills, or any other heating device must be placed at least ten (10') feet from any temporary, mobile or permanent structure (including tents).
- 13) Food prep and serving must be done under tents.
- 14) Water will be available in limited locations, but teams are still encouraged to bring their own water. Teams must bring a bucket or container to transport water.
- 15) Contest categories and garnish applicable to each category are to be determined by the contest organizer.
- 16) Either the organizer or an officially delegated party will inspect every team's competition ingredients. Contest proteins must be raw and unseasoned at the time of inspection. Products that were enhanced or injected at the provider's processing plant in its original package are permitted as long as no specific flavorings were added. Only AFTER inspection can entries begin to be seasoned, flavored, injected, marinated and/or cooked. Once inspected, these items must stay at the contest. Sauces may be cooked in advance.
  - a) When a contest organizer supplies the meat, the contestant is required to enter only the provided meat. Substitution of the provided meat is not allowed. Competition meat not meeting these qualifications shall be disqualified.
- 17) Open Garnish - Anything goes. Chefs Choice or Dessert must use Open Garnish. Stuffing, wrapping, skewers, and decorations of any kind, edible or not, are allowed. Any size chunks or ingredients can be used. Cooks should remember the judges will be instructed to evaluate how well the cook has represented the contest category.
  - a) Note, Garnish is at all times optional. A contestant may present his/her entry without garnish under any designated category without penalty.
- 18) Only contest-provided containers may be used for all turn-ins. 9x9 take-out containers, pizza boxes, ½ size aluminum pans, or other containers, may all be used under the discretion of the contest organizer. Cooks cannot use their own platters, dishware, or any other container not provided by the contest organizer.
- 19) When teams receive their container, it will have a label on the top that has the team name, the meat category and the time the sample is to arrive at the turn-in area.

- 20) Identifiable sauce marks or other markings on or in the container or shaping of the entry with the intent to identify the cook team that supplied the entry is not allowed.
- 21) The turn-in window shall be exactly 10 minutes in length. The posted time for a given entry will mark the exact middle of this window. This will be strictly enforced, according to the contest official clock, located at the judging tent, with no exceptions. EXAMPLE: Announced chicken breast turn in time: 12:00 p.m. The turn in window would be from 11:55 a.m. until 12:05 p.m. These windows are overseen by the Contest Official at the turn in table. An official clock will be available at the cooks meeting and at the turn in table.
- 22) Entries must contain at least six separate and distinguishable portions of each entry (one portion per judge seated at one table). Table captains or judges are not allowed to cut any entries.
- 23) All cooking areas MUST BE cleaned up BEFORE teams leave the contest. All live coals must be disposed of properly, according to the organizers directive. Sites shall be left at the conclusion of a contest in the same, or better, condition than they were upon arrival. Failure to obey this rule may result in further action against a team, such as, but not limited to forfeited fees or disqualification from future events.
- 24) A Cooks Meeting will be conducted by the Contest Official(s), at each contest to explain the rules and regulations of the contest and to answer any questions the contests may have. The time and location of the Cooks Meeting shall be included in the Cooks Packet.
- 25) Music and other noise-making devices are allowed at each pit, but must be kept at a reasonable volume.
- 26) Each team is responsible for thoroughly cleaning their plot prior to departure. All fires must be completely extinguished, and any coals or other garbage should be properly disposed of.
  - a) Any team that does not comply with this sanitation rule may be subject to a clean-up fee of \$300.

## **Section B: Judging Procedures**

- 1) Judges should not be impaired in any way prior to judging a contest. (ie alcohol or drugs). Judges are allowed to walk around and socialize with teams at a distance, but may not enter and socialize in a cooking area.
- 2) A previously delegated table captain will present each entry to a table of six judges, and the judges will not know which team's entry that they are judging at any time.
- 3) The designated judging area shall be clearly defined, and shall contain a visible and obvious area for teams to turn in entries. Admission into the judging area shall be at the sole discretion of the Contest Officials.
- 4) Entries are judged according to the following criteria, in this order:
  - a) Appearance. Appearance is based on the visual presentation of the category entry itself. The appearance score should not take into account the condition of the box itself or any garnish.
  - b) Taste. Taste is based on the flavor and experience of the sample.
  - c) Texture. Texture is based on the correct preparation of the sample with regards to tenderness or toughness.

Judges shall evaluate how well the cook has represented the contest category.

- 5) Each entry box is shown by the table captain to each judge at the assigned table who then score the entry on its appearance. Next, a sample of each turn-in box is taken by each judge and put on their judging placemat in the assigned spot. Once the judge has received a sample from each entry box for that particular category, the judge samples and scores each sample separately, for taste and texture, before moving on to the next sample. The use of eating utensils to eat the sample is not allowed. Each sample should be judged solely on its own merits, NO comparisons should be made between contest entries.
- 6) After all the boxes have been scored, the table captain will return the boxes to a designated area. The table captain will then collect the judging slips and turn them over to the representative.
- 7) Scoring system is based on whole number values with the highest possible score being 9, incrementally down to 5. A score of two (2) is inedible and requires approval by a Contest Official. A score of one (1) is a disqualification and requires approval by a Contest Official.
- 8) Any entry that is thought to be in violation of any rule must be brought to the attention of the Contest Official. The Contest Official is the only person who is able to disqualify an entry. Cooking contest entries can be disqualified for:
  - a) The following disqualifications will receive a 1 (one) in appearance by all judges, judging will proceed to taste and tenderness
    - i) Violation of sauce rules
    - ii) Not enough portions for judges (at least six) during appearance
  - b) The following disqualifications will receive a 1 (one) in all criteria by all judges, with no judging proceeding
    - i) Marking of the turn-in container
    - ii) Use of an unapproved turn-in container
    - iii) Incorrect entry, other than the designated category
    - iv) Foreign object in the turn-in box (skewers, toothpicks, etc.) during appearance
  - c) Any judge who does not receive a sample (example, two pieces stuck together) will score a 1 (one) in all criteria. All other judges will score the entry as though there was no object in the box.
  - d) A foreign object found after appearance (inside, underneath or attached to a sample) will receive a 1 (one) in all criteria by the judge receiving the sample. All other judges will score the entry as though there was no object in the box.
- 9) Each entry's score will be calculated out of a possible 180 maximum points, with the following weighting breakdown:
  - a) Appearance – 1/7 or approximately 14.286%
    - i) Eye-appeal
    - ii) Components of color
    - iii) Arrangement
    - iv) Moist appearance
    - v) Slice/Trim
  - b) Taste – 4/7 or approximately 57.143%
    - i) Overall Flavor
    - ii) Pleasant Taste

- iii) Balance of Meat/Smoke/Seasonings
  - iv) Taste Faults (Salty, burnt, creosote, etc.)
  - c) Texture – 2/7 or approximately 28.571%
    - i) Tender / Tough
    - ii) Chewy / Mushy
    - iii) Moist / Dry
- 10) Each judge's scores will be calculated using a total of 36 points, using the same breakdown as listed above. The lowest score will be dropped. If two entries receive the same total after the lowest score is dropped, the tie will be broken in the following order until the tie is broken:
- a) The team with the higher sum of taste scores (not including the dropped judge's score).
  - b) The team with the higher sum of texture scores (not including the dropped judge's score).
  - c) The team with the higher sum of appearance scores (not including the dropped judge's score).
  - d) The team with the higher score from the dropped judge's score.
  - e) If teams are still tied, the computer will randomly assign values to each team, the higher of these randomly generated values will break the tie.
- 11) Total points per entry will determine the rankings within each contest category. Tiebreakers will determine the finishing order when needed. They will not affect a team's point total in a given category.
- 12) Rib Competition Rules
- a) Minimum of 6 ribs required
  - b) Ribs may be stacked
  - c) Bone-in only
  - d) Presentation Lid must fully close
  - e) Foil is required
  - f) No sculpting
  - g) No foreign objects
    - i) Saucing
      - (1) Saucing is optional
      - (2) No pooling of sauce
      - (3) No sauce containers in box
  - h) Meat may be pre-trimmed before presenting
- 13) Wing Competition Rules
- a) Bone-in wings only
  - b) Minimum 6 flats and 6 drummies, nothing on the wings larger than a sesame seed.
  - c) No whole wings
  - d) Wings and foil only in box
  - e) Saucing allowed
  - f) No sauce containers in box
  - g) NO bacon-wrapped wings
- 14) Pork Competition Rules

- a) May be presented as sliced, chop/pulled, or cubed
- b) The entry must be cooked as one whole unit. No portion of the pulled pork entry may be separated or removed, and returned to the grill, prior to or during the cooking process.
- c) No sauce containers in box
- d) Minimum of 6 portions shall be submitted

15) Brisket Competition Rules

- a) May be presented as sliced, chop/pulled, or cubed
- b) No sauce containers in box
- c) Minimum of 6 portions shall be submitted

16) Sample Judging Scale

	Worse			Average			Better	
1	2	3	4	5	6	7	8	9
Technical, DQ	Awful, Inedible	Significantly Faulted	Faulted	Slightly Below Average	Average, OK	Slightly Above Average	Good	Great

17) Placeholder

**Section C: Food Safety & Sanitation Rules**

Throughout the entire event, proper food safety and food handling will be of the utmost importance. Failure to follow proper Food Safety guidelines can/will result in disqualification. The Contest Official(s), will have the final judgment and decision regarding the compliance.

- 1) All teams must follow good hygiene practices including, but not limited to;
  - a) No smoking (including vape/synthetic products) is allowed during the prepping, handling, cooking or presenting of the contest entries.
  - b) Cleanliness of all team members, all cookers and the cooking area is mandatory.
  - c) Proper hand washing or the use of disposable food safe gloves shall be used at all times when handling food products, raw or cooked. Gloves should be changed often, especially when working with different products and when handling ready to eat foods after handling raw foods.
  - d) Clothing, including, but not limited to, shirts and shoes must be worn in all food preparation areas, and while handling any food.
  - e) Teams must have three bins set up for the washing, rinsing and sanitizing of utensils. Bin #1 shall have hot soapy water, bin # 2 shall have clean water for rinsing, and bin # 3 shall have a bleach/water disinfectant rinse (one cap of bleach to one gallon of water). Sanitizing of all prep and work areas is mandatory.
- 2) All food items must be cooked to safe and appropriate temperatures consistent with the category. Use of an instant read thermometer is recommended.
- 3) All perishable food items must be maintained at 40 degrees or less, refrigerated or packed in ice, before being cooked. After cooking, all perishable food must be maintained at 140 degrees or above.

## **Section D: Reasons for Disqualification**

Cooking teams can be disqualified from the event for the actions of any of its members or guests for infractions relating to:

- 1) Blatant noncompliance with Contest Rules or Cooks Packet Rules.
- 2) At turn-in there is evidence of blood such that the meat is uncooked.
- 3) Gloves are not used while handling food products.
- 4) Late turn-in or No turn-in will receive 0 (zero) in all criteria by all judges.
- 5) Marking, sculpting, designing, or shaping the contest entry.
  - a) Marking is defined as any handwritten or mechanically made mark inside or outside the turn-in box that identifies the submitting team to any judge. Sculpting is defined as the carving, decorating, forming, or shaping of a meat entry contained in a turn-in box that identifies the submitting team to any judge.
- 6) Posting pictures, videos, or description of a team's turn in boxes to social media or to a judge that is judging the contest before the awards ceremony.
- 7) All competition entry boxes must be placed on the turn in table with label up. Any box loaded upside down by the team may be submitted for judging. Teams are not permitted to modify the box in any way from its original configuration as provided by the contest Reps including moving the label. Upon inspection by the Reps, if the label has been moved to the opposite side (bottom)of the box, the team will be DQ'd for modifying the box and the Judges will be instructed to score a (2) in each category for that entry. If the label is on the correct lid and the box must be turned over to have the label showing, the only score affected will be presentation.
- 8) Abusive use of alcoholic beverages or non-prescription drugs.
- 9) Serving alcoholic beverages to the general public.
- 10) Use of illegal substances.
- 11) Any excess language that is foul, abusive, coarse, or unacceptable.
- 12) Excessive noise. Quiet time will start at 10:00 p.m. on contest nights and will last until 7:00 a.m. Radios must be kept at a volume not to be heard outside of a team's own site during quiet hours.
- 13) Fighting and/or disorderly conduct.
- 14) Use of unapproved heat sources inside the cooking device.

Contest Officials, Contest Organizers and/or Security personnel reserve the right to immediately disqualify any team, if there are ongoing complaints from other teams or guests, or continued disregard for the above rules.

For clarification or any questions regarding these Contest Rules, please email the event organizer at [Amber@SouthernTierEvents.com](mailto:Amber@SouthernTierEvents.com)

## **Section E: Payouts & Awards**

Prizes are forecasted based on full competition participation. All payouts and awards are announced and distributed by the organizer.

1. The winners in each meat category will be determined by adding all the scores together and the team with the most points will be 1st place, the team with the next highest total will be 2nd place, etc.
  - a. The Grand Champion will be the team with the most total points, and the Reserve Champion will be the team with the second highest total points.
  - b. To qualify for either Grand Champion or Reserve Champion, a team must submit entries in all four sanctioned categories
2. Prize money will be paid on site and must be claimed prior to leaving the grounds.
3. Prize money may not be mailed to contestants.
4. A "People's Choice" contest runs from the scheduled start of the event until the scheduled end or teams are out of meat. This contest consists of BBQ cooked on site.
  - a. You may prepare your samples in any manner you choose to provide to the public in 2 oz cups &/or paper hot dog trays.
  - b. The organizer will provide all cups & paper hot dog trays for you to present your samples to the public.
  - c. All teams will be provided with:
    - i. 10lbs to 40lbs of pork butt
    - ii. 10lbs to 40 lbs of chicken wings
    - iii. 10lbs to 40 lbs of ribs
    - iv. 10 lbs to 40 lbs of brisket
  - d. The samples may be served wet or dry.
  - e. Prizes for "Peoples Choice" will be awarded and are not included in point tallying for any official judging scorecards. All teams are expected to participate in this contest. No additional entry fees are required to participate. We appreciate your participation in this contest as this "peoples choice" is what draws the attendance numbers to our event.
5. Prizes are scheduled as follows:
  - a. Judges Results Over All 4 Categories:
    - i. Grand Champion – \$1,500 + Trophy
    - ii. Reserve Champion – \$1,000 + Trophy
    - iii. 3<sup>rd</sup> Place – \$500 + Trophy
    - iv. 4<sup>th</sup> Place – 10<sup>th</sup> Place - Certificate
  - b. Individual Submission Best In Category
    - i. Chicken Wing:
      1. 1<sup>st</sup> - \$300 + Trophy
    - ii. Rib
      1. 1<sup>st</sup> - \$300 + Trophy
    - iii. Pork
      1. 1<sup>st</sup> - \$300 + Trophy
    - iv. Brisket
      1. 1<sup>st</sup> - \$300 + Trophy

- c. Peoples Choice (includes all categories)
  - i. 1<sup>st</sup> - \$ 300 + Trophy
- d. After all awards are granted, teams are expected to assemble at the awards ceremony location for photographs.